

TECHNICAL DATA SHEET

EVO2200 (T)



TECHNICAL DATA

Model / Type	EVO2200	EVO2200T
Reference	8410	8415
Pan (litres)	2x 7-8	2x 7-8
Dimensions (mm)		
Width	400	400
Depth	600	600
Height	850-900	850-900
Basket	158x285xH135	158x285xH135
Production capacity (kg/h)	38-46	52-64
Voltage	3N400V	3N400V
Kilowatts	14.4 kW	22 kW
Fuses	20A	32A
Heating element	2	2
Temperature range	95°C – 190°C	95°C – 190°C
Protection index	IPX4	IPX4
Net weight (kg)	62	62
Power cable (m)	2.50	2.50
Remark	Without plug	Without plug

FEATURES AND BENEFITS

- 100% stainless steel construction, strong and sustainable.
- High quality components and finish to meet the highest expectations.
- Maximum efficiency with the dialogue system which optimizes cooking.
- Maximum insulation to optimize efficiency and heat, with minimum energy loss.
- Pan with cold zone under the heating element for waste recover and oil saving.
- Thermostat suitable for cleaning with water (95 °C).
- Easy cleaning and optimum hygiene thanks to the rounded corners and the heating element pivoting upwards with intermediate level.
- Eco position: to melt solid fat without burning it.
- Turbo option, ideal for frying frozen food.
- Swiss Made: manufactured in our factory in Romanel-sur-Morges.
- IPX4 index / 2-year warranty / 20-year spare parts.

OPTIONS

- Automatic basket lift (2x)
- Oil filtration pump
- Double oil filtration pump for separate oil filtering for each pan (not possible with basket lift)
- Computer
- Built-in
- Turbo
- Sicotronic
- Marine
- 2 power cables
- Castors H850 or H900
- Other voltages on request

ACCESSORIES

- Fine meshed basket
- Microfilter with support
- Fish grid (2x)
- Draining rack (2x)

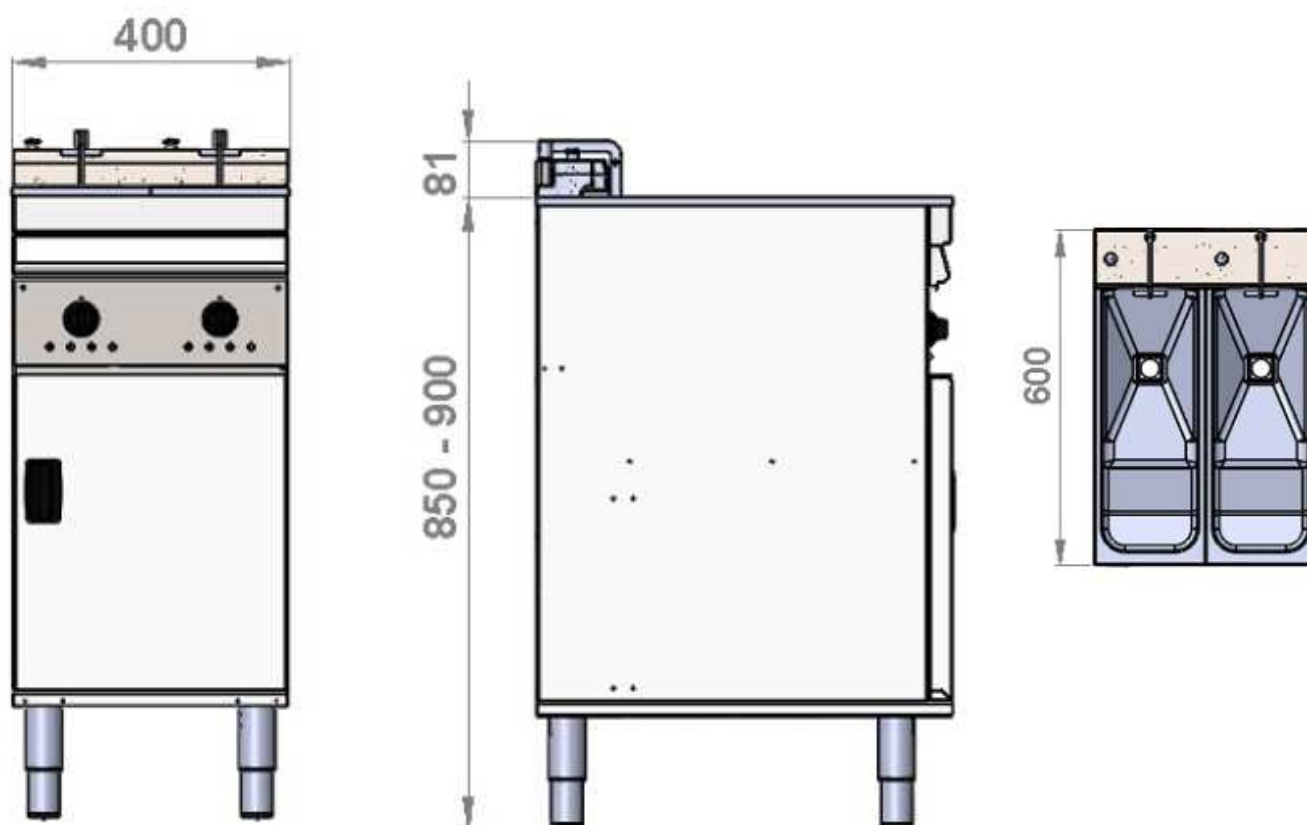
CERTIFICATIONS

- CB, DNV-GL, UL

DETAIL IMAGES



TECHNICAL DRAWINGS



Valentine Fabrique SA
Z.I. Moulin du Choc E
CH - 1122 Romanel-sur-Morges
T +41 21 637 37 40
www.valentine.ch